



Snack Sticks

Ingredients:

- 3 pounds ground venison
- 1 pound ground pork
- 3 Tbsp + 1 tsp dry seasoning
- 2 Tbsp + 2 tsp cure
- 1 cup ice cold water
- 10-12 2 foot long collagen casings

Preparation Instructions:

Mix meats together. Whisk together seasoning, cure and water, then mix into the meat well. Roll meat into logs and load about 1.5 lbs of them into a jerky cannon. Attach the casing tip and push a casing onto the tip. Twist the end closed. Hold and guide the casing while you work the meat in from the cannon. Once full, twist the other end closed. Continue with more casings until the meat is gone.

Put the sausages in a ziplock bag and refrigerate overnight to cure. Lay them out straight in the grill them the next day at about 200 degrees. Let them smoke for about 2 hours, until they get to 165 degrees internally. Remove from the grill and let them cool. Cut into desired lengths and put them in bags to freeze and enjoy all year.